

# Kansas Department of Agriculture

## Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502  
(office) 785-564-6767 (fax) 785-564-6779

### KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

**Insp Date:** 2/23/2015      **Business ID:** 94592FE  
**Business:** TARGET STORE T-2222

10900 STADIUM PKWY  
KANSAS CITY, KS 66111

**Inspection:** 77001156  
**Store ID:**  
**Phone:** 6127611015  
**Inspector:** KDA77  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

#### Time In / Time Out

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|--------|
| 02/23/15 | 01:15 PM | 02:20 PM | 1:05 | 0:05   | 1:10  | 0       |        |
| Total:   |          |          | 1:05 | 0:05   | 1:10  | 0       |        |

#### FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No

Priority(P) Violations 3 Priority foundation(Pf) Violations 0

Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 10400  
Certified Manager Present ..

#### INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

##### Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R  
.. .. .. .. ..

##### Employee Health

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y N O A C R  
.. .. .. .. ..  
.. .. .. .. ..

##### Good Hygienic Practices

Y N O A C R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Good Hygienic Practices  |  | Y  | N  | O  | A  | C  | R  |
|--|--|----|----|----|----|----|----|
| 4. Proper eating, tasting, drinking, or tobacco use                                    |  | .. | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth.   |  | .. | .. | .. | .. | .. | .. |
| Preventing Contamination by Hands  |  | Y  | N  | O  | A  | C  | R  |
| 6. Hands clean and properly washed.  |  | .. | .. | .. | .. | .. | .. |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. |  | .. | .. | .. | .. | .. | .. |
| 8. Adequate handwashing facilities supplied and accessible.                            |  | .. | .. | .. | .. | .. | .. |
| Approved Source  |  | Y  | N  | O  | A  | C  | R  |
| 9. Food obtained from approved source.   |  | .. | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature.   |  | .. | .. | .. | .. | .. | .. |
| 11. Food in good condition, safe and unadulterated.                                    |  | p  | .. | .. | .. | .. | .. |
| 12. Required records available: shellstock tags, parasite destruction.                 |  | .. | .. | .. | .. | .. | .. |
| Protection from Contamination  |  | Y  | N  | O  | A  | C  | R  |
| 13. Food separated and protected.  |  | .. | p  | .. | .. | p  | p  |
| Fail Notes   | 3-302.11(A)(2) <i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas [Raw turkey bacon stored over raw pork sausage in meat display case. Corrected on-Site, COS moved pork above turkey. ]</i> |    |    |    |    |    |    |
| 14. Food-contact surfaces: cleaned and sanitized.                                      |  | p  | .. | .. | .. | .. | .. |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food.  |  | .. | .. | .. | .. | .. | .. |
| Potentially Hazardous Food Time/Temperature  |  | Y  | N  | O  | A  | C  | R  |
| 16. Proper cooking time and temperatures.  |  | .. | .. | .. | .. | .. | .. |
| 17. Proper reheating procedures for hot holding.                                       |  | .. | .. | .. | .. | .. | .. |
| 18. Proper cooling time and temperatures.  |  | .. | .. | .. | .. | .. | .. |
| 19. Proper hot holding temperatures.   |  | .. | .. | .. | .. | .. | .. |
| 20. Proper cold holding temperatures.  |  | .. | .. | .. | .. | .. | .. |
| 21. Proper date marking and disposition.   |  | p  | .. | .. | .. | .. | .. |
| 22. Time as a public health control: procedures and record.                            |  | .. | .. | .. | .. | .. | .. |
| Consumer Advisory  |  | Y  | N  | O  | A  | C  | R  |
| 23. Consumer advisory provided for raw or undercooked foods.                           |  | .. | .. | .. | .. | .. | .. |
| Highly Susceptible Populations   |  | Y  | N  | O  | A  | C  | R  |
| 24. Pasteurized foods used; prohibited foods not offered.                              |  | .. | .. | .. | .. | .. | .. |
| Chemical   |  | Y  | N  | O  | A  | C  | R  |
| 25. Food additives: approved and properly used.  |  | .. | .. | .. | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used.                             |  | .. | p  | .. | .. | p  | p  |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|          |   |   |   |   |   |   |
|----------|---|---|---|---|---|---|
| Chemical | Y | N | O | A | C | R |
|----------|---|---|---|---|---|---|

- Fail Notes*
- 7-201.11(A) *P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning.*  
*[On pallet in back receiving area, boxes of sanitizer store next to 3 boxes of single use cups for use in Pizza Hut in establishment. COS moved. ]*
- 7-201.11(B) *P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.*  
*[On pallet in back receiving for Pizza Hut establishment inside Target, boxes of sanitizer stored on top of single use clamshells for pasta. Also in same back area, one bucket of sanitizer and one bucket of dish detergent for dish machine stored on pallet above pallets of single use cups and clamshells for use in Pizza Hut in establishment. COS all chemicals moved away from single use food items. ]*

|                                      |   |   |   |   |   |   |
|--------------------------------------|---|---|---|---|---|---|
| Conformance with Approved Procedures | Y | N | O | A | C | R |
|--------------------------------------|---|---|---|---|---|---|

27. Compliance with variance, specialized process and HACCP plan.

## GOOD RETAIL PRACTICES

|                     |   |   |   |   |   |   |
|---------------------|---|---|---|---|---|---|
| Safe Food and Water | Y | N | O | A | C | R |
|---------------------|---|---|---|---|---|---|

28. Pasteurized eggs used where required.

29. Water and ice from approved source.

30. Variance obtained for specialized processing methods.

|                          |   |   |   |   |   |   |
|--------------------------|---|---|---|---|---|---|
| Food Temperature Control | Y | N | O | A | C | R |
|--------------------------|---|---|---|---|---|---|

31. Proper cooling methods used; adequate equipment for temperature control.

32. Plant food properly cooked for hot holding.

33. Approved thawing methods used.

34. Thermometers provided and accurate.

|                     |   |   |   |   |   |   |
|---------------------|---|---|---|---|---|---|
| Food Identification | Y | N | O | A | C | R |
|---------------------|---|---|---|---|---|---|

35. Food properly labeled; original container.

|                                  |   |   |   |   |   |   |
|----------------------------------|---|---|---|---|---|---|
| Prevention of Food Contamination | Y | N | O | A | C | R |
|----------------------------------|---|---|---|---|---|---|

36. Insects, rodents and animals not present.

37. Contamination prevented during food preparation, storage and display.

38. Personal cleanliness.

39. Wiping cloths: properly used and stored.

40. Washing fruits and vegetables.

|                        |   |   |   |   |   |   |
|------------------------|---|---|---|---|---|---|
| Proper Use of Utensils | Y | N | O | A | C | R |
|------------------------|---|---|---|---|---|---|

41. In-use utensils: properly stored.

42. Utensils, equipment and linens: properly stored, dried and handled.

43. Single-use and single-service articles: properly used.

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

### Proper Use of Utensils

44. Gloves used properly.

| Y  | N  | O  | A  | C  | R  |
|----|----|----|----|----|----|
| .. | .. | .. | .. | .. | .. |

### Utensils, Equipment and Vending

45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
P and Pf items

|   |    |    |    |    |    |
|---|----|----|----|----|----|
| p | .. | .. | .. | .. | .. |
|---|----|----|----|----|----|

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
Core items

|    |    |    |    |    |    |
|----|----|----|----|----|----|
| .. | .. | .. | .. | .. | .. |
|----|----|----|----|----|----|

46. Warewashing facilities: installed, maintained, and used; test strips.

|    |    |    |    |    |    |
|----|----|----|----|----|----|
| .. | .. | .. | .. | .. | .. |
|----|----|----|----|----|----|

47. Non-food contact surfaces clean.

|    |    |    |    |    |    |
|----|----|----|----|----|----|
| .. | .. | .. | .. | .. | .. |
|----|----|----|----|----|----|

### Physical Facilities

48. Hot and cold water available; adequate pressure.

|    |    |    |    |    |    |
|----|----|----|----|----|----|
| .. | .. | .. | .. | .. | .. |
|----|----|----|----|----|----|

49. Plumbing installed; proper backflow devices.

|   |    |    |    |    |    |
|---|----|----|----|----|----|
| p | .. | .. | .. | .. | .. |
|---|----|----|----|----|----|

50. Sewage and waste water properly disposed.

|    |    |    |    |    |    |
|----|----|----|----|----|----|
| .. | .. | .. | .. | .. | .. |
|----|----|----|----|----|----|

51. Toilet facilities: properly constructed, supplied and cleaned.

|    |    |    |    |    |    |
|----|----|----|----|----|----|
| .. | .. | .. | .. | .. | .. |
|----|----|----|----|----|----|

52. Garbage and refuse properly disposed; facilities maintained.

|    |    |    |    |    |    |
|----|----|----|----|----|----|
| .. | .. | .. | .. | .. | .. |
|----|----|----|----|----|----|

53. Physical facilities installed, maintained and clean.

|    |    |    |    |    |    |
|----|----|----|----|----|----|
| .. | .. | .. | .. | .. | .. |
|----|----|----|----|----|----|

54. Adequate ventilation and lighting; designated areas used.

|    |    |    |    |    |    |
|----|----|----|----|----|----|
| .. | .. | .. | .. | .. | .. |
|----|----|----|----|----|----|

### Administrative/Other

55. Other violations

| Y  | N  | O  | A  | C  | R  |
|----|----|----|----|----|----|
| .. | .. | .. | .. | .. | .. |

### EDUCATIONAL MATERIALS

The following educational materials were provided

..

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 2/23/2015      **Business ID:** 94592FE  
**Business:** TARGET STORE T-2222

10900 STADIUM PKWY  
KANSAS CITY, KS 66111

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**Phone:** 6127611015  
**Inspector:** KDA77  
**Reason:** 02 Follow-up

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### NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled \_\_\_\_\_

Inspection Report Number 77001156

Inspection Report Date 02/23/15

Establishment Name TARGET STORE T-2222

Physical Address 10900 STADIUM PKWY City KANSAS CITY  
 Zip 66111

Additional Notes  
and Instructions

Follow up will be conducted as directed by the Manhattan office.